

CUISINE CONTINENTAL

# Roast Pork Wellington

By Chef Bob Skolnick Photography by Marty Snortum Studio



This dish is ideal for a special occasion or elegant dinner party main course. It seems a little complicated, but can be assembled quite easily. As always, it is essential to get quality fresh ingredients. This is a dish that's sure to impress your guests.

## Roast Pork Wellington

Serves 6

3 lbs boneless, center-cut pork loin roast  
9 oz chicken pâté with port wine  
12 oz mushroom duxelle  
(start with 1½ lbs of brown mushrooms)  
3 boxes frozen puff pastry dough  
(Pepperidge Farms ready-to-bake, two sheets per box)  
6 oz sherry wine  
2 oz Demi Glace Gold  
(found at the Greenery Market) or canned beef consommé  
3 oz minced garlic  
8 oz fine diced onions  
1 oz fresh thyme sprigs  
½ cup virgin olive oil  
8 oz salted butter  
1 tbsp ground leaf thyme  
1 tsp granulated garlic  
salt and pepper to taste

1. Take the brown mushroom caps, wash and place in your food processor and pulse until it is a small mince, but the mushroom pieces are still about ⅛ inch in size. Set aside for later use.

2. Slice the boneless pork loin into 1-inch thick pieces that are approximately 4 to 4½ inches across. They should weigh around 7 to 8 ounces each raw. Season both sides of the pork loin slice with salt and pepper, granulated garlic and a little ground leaf thyme.

3. In a heavy bottom sauté pan, heat the olive oil until moderately hot. Place the pork tenderloin slices into the hot olive oil and brown under moderate heat on each side until golden brown. Your pork slices should be cooked just to the medium state. After browning, set them aside on a platter and cover with clear wrap to keep the moisture from evaporating.

4. Drain off any excess olive oil (but not the pork residue), and add 2 ounces of butter into the sauté pan you cooked the pork slices in. When the butter is melted add the minced brown mushrooms and sauté on medium heat for 2 minutes. Add 2 ounces of sherry wine and a little ground thyme, salt

and pepper to taste. The mushroom duxelle should now be fully cooked. Remove it from the sauté pan and drain it in a fine strainer squeezing out the majority of the liquid saving the mushroom - sherry wine liquor. Set the mushroom duxelle aside but cover and keep warm.

5. Wipe out the sauté pan and melt another 4 ounces of salted butter. When melted added the minced onion and garlic and sauté until slightly browned. Now add the remaining 4 ounces of sherry wine and reduce by simmering until the alcohol is burned off. Add a tablespoon of the fresh leaf thyme.

6. Add 2 cups of beef stock made with the Demi Glace Gold and bring the wine and stock mixture to a boil. Add the saved mushroom liquid to the wine mixture. After simmering for 10 minutes, thicken the sauce with Wondra flour. Taste the sauce and adjust the seasoning. Keeping the sauce a little to the thin side. Set the sauce aside and keep warm for use later.

7. Take the cooked pork loin slices and spread 1½ ounces of pâté across the top. Then spoon on 2 ounces of the cooked mushroom duxelle and spread across the top.

8. Remove one of the puff pastry sheets from the box and unwrap. Unfold and place on a floured cutting board. Take a rolling pin and roll the edges (outer 2 inches) thinner leaving the center the same thickness as came out of the box.

9. Take the puff pastry dough and center it over the pâté-duxelle covered pork loin slices and wrap around it, folding the edges under the pork slice and sealing by slightly pressing down. This should fully enclose the pork loins slices in a puff pastry wrapper. Trim off any extra dough if it overlaps underneath. Brush the pastry dough wrapped parcels with beaten egg yolk and place each parcel on an oiled baking pan and place in a 375 degree oven and bake until the puff pastry is golden brown, about 30 minutes. When browned remove from the oven and set aside to rest for 10 minutes.

10. To serve remove the individual Pork Wellingtons from the baking sheet with a wide spatula and place on your guest's plate. Serve with 2-3 ounces of the sherry wine sauce you made in the pan. Garnish with sprigs of fresh thyme.



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